

Festive Dinner Menu 31.12.2018

Amuse Bouche

Rabbit Terrine

Foie Gras, Pickled Vegetables and Brioche

Celery Root

Cappuccino with Hazelnuts and Truffles

Sea Bass

Chickpeas puree, Spinach and Red Pepper Juice

Pink Champagne Sorbet

Rosemary Rib Eye Roast

Cherry Tomato and Caramelized Onion Tart, Baby Potato, Carrots and Smoked Thyme
Jus

Caramelized apples

Cinnamon ice cream and Walnut biscuit